

DAL LUNCH MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

C.E.O. Martini

Chopin Vodka, Extra Olives 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Bottled Root Beer	2.95
Fresh Squeezed Handshaken Lemonade	3.95
Arnold Palmer	3.95
Strawberry Lemonade	3.95
Pellegrino (16 oz.)	4.50 (33 oz.) 8.50
Panna (16 oz.)	4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.95
Red Bull or Sugar Free Energy Drink	4.75

APPETIZERS

Trio of Hummus	8.75
Sun-Dried Tomato, Kalamata Olive and Hummus	
Calamari	9.95
with Cajun Tartar Sauce	
Spinach Artichoke Dip	10.95
with Grilled Crostini	
Shrimp Cocktail	16.75
Jumbo Lump Crab Cake	14.50
with Beurre Blanc Sauce	
Seared Ahi Tuna Sashimi	13.95
Onion Rings	8.50
Garlic Cheese Bread	8.50

SOUPS

	sm. Bowl	lg. Bowl
Soup of the Day	5.50	6.75
Manhattan Clam Chowder	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75
Lobster Bisque Soup	8.00	

STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
The Grill Chop Salad	8.95
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	8.95
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	11.75
with Fresh Basil	

SOUP AND SALAD COMBOS

Iceberg Wedge Salad	12.95
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	12.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	11.95
Half Caesar Salad and a Small Bowl of Soup	

MAIN COURSE SALADS

Iceberg Wedge	10.95
Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	
Chicken Caesar Salad	12.95
The Grill Cobb Salad	13.95
Grilled Lime Chicken Salad	13.95
Chopped Vegetables, Tossed with Citrus Vinaigrette	
Grilled Skirt Steak Salad	17.95
Tossed with Ranch, Topped with Grilled Skirt Steak	
Blackened Ahi Tuna Salad	16.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
French Fried Potatoes	4.00
Lyonnais Potatoes	5.00
Yukon Gold Mash	4.00
Garlic Mashed Potatoes	4.00
Spinach Mashed Potatoes	4.00
Jasmine Rice	5.00

VEGETABLES

Spinach or Broccoli, Steamed	3.00
Glazed Carrots	3.50
Spinach, Creamed	4.00
Sauteed Spinach with Garlic	4.50
Sauteed Mushrooms	6.50
Grilled Asparagus	7.50
Grilled Vegetables with Balsamic Glaze	8.50

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit	
Cheeseburger	10.95
8 oz. Certified Angus Beef™ with Lettuce, Tomato, Sliced Onion and Choice of Cheese	
Pepper Bacon Burger	13.95
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing	
Santa Fe Chicken Wrap	12.95
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
Blackened Chicken Breast Sandwich	10.75
Sliced Chicken Breast, Lettuce and Tomato	
Tuna Melt	11.95
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	

Reuben Sandwich	12.95
Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard	

Original Beef Dip	11.95
Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce	

Cobb Club Sandwich	11.50
Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	

California Turkey Melt	11.75
Grilled with Jack Cheese and Avocado	

CHICKEN

Chicken Parmesan	14.50
Served with Angel Hair Pasta, Topped with Mozzarella Cheese	

Chicken Piccata	16.95
with Lemon Butter Capers Sauce	

Chicken Quesadilla	12.95
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream	

Grilled Herb Chicken Breasts	16.75
with Fresh Fruit and Sliced Tomatoes	

STEAKS AND CHOPS

Charbroiled Skirt Steak	22.75
A House Specialty, Certified Angus Beef™ Marinated in Citrus, Soy Sauce and Seasonings	

Charbroiled Rib Eye Steak (16 oz.)	29.95
Blackened upon Request	

Petite Filet Mignon (8 oz.)	35.75
with Beef Onions and Bordelaise Sauce	

Prime New York Steak Sandwich	24.75
12 oz. Steak with Onion Rings on Sourdough Toast	

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day	8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	

Big Carrot Cake	8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream	

“The Grill” Fudge Brownie Pie	8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	

Strawberry Shortcake	8.00
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	

Key Lime Pie	8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	

Fresh Seasonal Berries	8.00
Topped with a Dollop of Creme Fraiche	

Seasonal Sorbet	7.00
with Fresh Strawberries Add 1.00	

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

THE GRILL SPECIALS

Salad and Pasta	12.50
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	

Chicken Pot Pie	14.95
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Meat Loaf	14.50
with Yukon Gold Mash and Glazed Carrots	

Grilled Vegetable Plate	12.50
with Jasmine Rice	

SEAFOOD

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Fish and Chips	14.95
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw	

Pan-Seared Idaho Trout Amandine	15.95
with Fresh Lemon Butter Sauce and Vegetable	

Jumbo Lump Crab Cake	19.75
with Fennel Spring Salad and Beurre Blanc Sauce	

Cedar Plank Atlantic Salmon	19.95
with BBQ Citrus Glaze (Simply Broiled Upon Request)	

PASTA

Penne Pesto	14.75
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Angel Hair Pasta Pomodoro	13.95
with Fresh Tomato, Garlic and Basil	

Penne Pesto with Chicken	16.75
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Grilled Shrimp Pomodoro	19.50
with Angel Hair Pasta	

DRAFT BEERS

Samuel Adams Boston Lager	5.75
Miller Lite	5.25
Pilsner Urquell	6.25
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

BOTTLED BEERS

Amstel Light	5.75
Heineken	5.75
Corona	5.75
Stella Artois	5.75
Sierra Nevada Pale Ale	5.75
Newcastle Brown Ale	5.75
Budweiser or Bud Light	5.00
Coors Light	5.00
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

Absolut Absolut Flavors Belvedere
Chopin Finlandia Grey Goose
Grey Goose L'Orange Gordon's
Ketel One Ketel One Citroen
Level Skyy Skyy Citrus Smirnoff
Stolichnaya Stolichnaya Flavors

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Beefeater Boodles Bombay Sapphire
Bombay Hendrick's
Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver
Sauza Hornitos Sauza Tres Generaciones
Cuervo La Reserva de la Familia